Lunch Production Record															
PUBLIC INSTRUCTION	Student Meals	Adult Meals	Bag/Field	Total Meals		Date								Notes	
	Grade Group:		Trip Meals			Site									
Meals Planned						0)	√S:		Yes		No				
Meals Served											INO				
Menu Item	Planned Serving Size	Planned/Actual # of Servings Prepared	_	oz eq.		Component Contribution cup(s)									
			Planned/Actual Quantity Prepared (in	leat	Grains (whole grain-	Fruit	Dark Green Veg.	R/O Veg.	regumes	Starchy Veg.	Other Veg.	Additional Veg.	Total Veg.	Service Temperature	Leftovers
										<u> </u>			•		
CONDIMENTS				Į.											
				☐ Check this box if condiments are recorded on a separate condiment usage record.											
1% (low-fat) unflavored milk	½ pint (1 cup)			☐ Check this box if milk recipe by milk type was developed and it is											
Skim (fat-free) unflavored milk	½ pint (1 cup)			updated each semester. Make any changes in the first column to specify milk types available (a minimum of 2) and record total usage. Total usage =											
Skim (fat-free) chocolate milk	½ pint (1 cup)														
Other milk type:	½ pint (1 cup)														